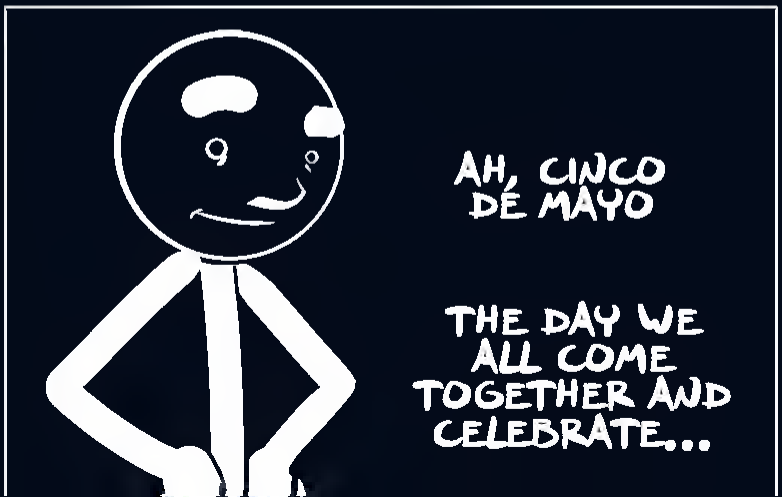
COOKING COMICALLY



UMM...
THAT ONE THING... THAT HAPPENED IN MEXICO...
...THAT ONE TIME...
AND THEN THEY DRANK ALL THE TEQUILA...

AND ATE ALL THE FOOD.

AND IT WAS GREAT.

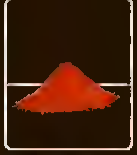
INGREDIENTES

EL CERDO

Pork Shoulder

3lbs 1.5kg

THE ACHIOTE SPICES



Annatto Powder

4 Tbsp 30g

Salt

2 Tbsp 30g

Pepper

2 Tsp 5g

Allspice

2 Tsp 5g

Cloves

¼ Tsp .5g

Cumin

2 Tsp 5g

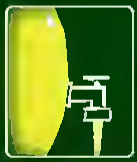
THE OTHER THINGS

Orange Juice

½ Cup 120ml

Vinegar

¼ Cup 60ml



Lemon Juice

¼ Cup 60ml

Habañero

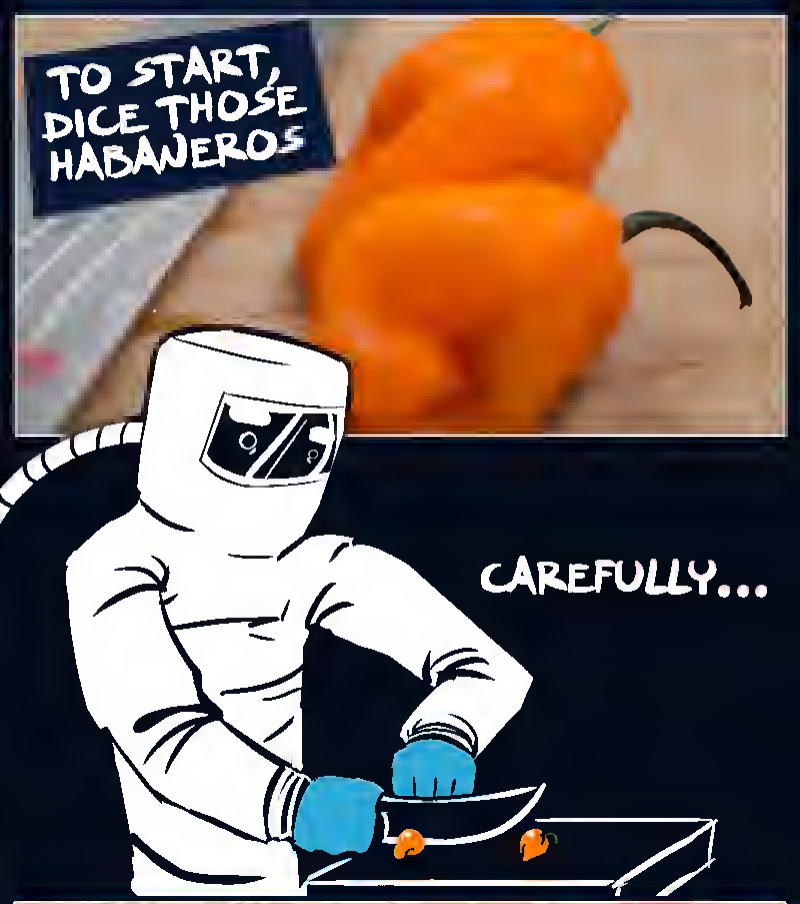
2 diced

Garlic

Tequila

5 cloves

A Splash



AND PRESS OR DICE THE GARLIC CLOVES

THE OTHER THINGS

Orange Juice

½ Cup 120ml

Vinegar

¼ Cup 60ml

Tequila

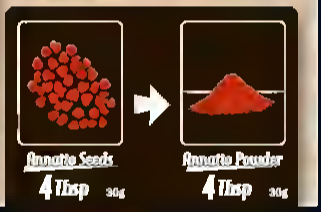
A Splash

Habañero

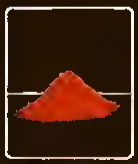
2 diced

THEN ADD ALL THE OTHER THINGS TO A BLENDER

IF YOU HAVE ANNATTO SEEDS TURN THEM INTO ANNATTO POWDER



THE ACHIOTE SPICES


Annatto Powder
4 Tbsp 30g

Salt
2 Tbsp 30g

Pepper
2 Tsp 5g

Allspice
2 Tsp 5g

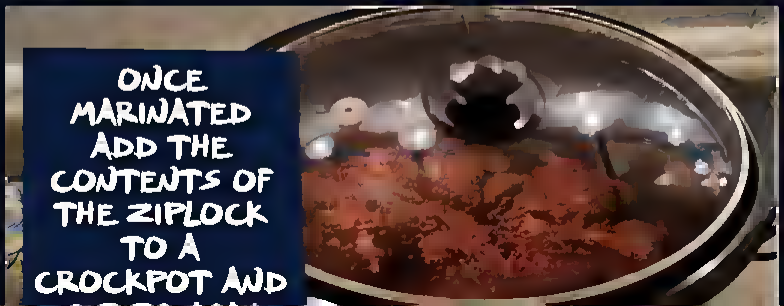
Ground Cloves
Ground Cumin
Cloves
¼ Tsp 5g
Cumin
2 Tsp 5g
THEN ADD ALL THE ACHIOTE SPICES TO THE BLENDER AS WELL AND LIQUIFY
IT BLENDS

EL CERDO
Pork Shoulder
3lbs 1.5kg
BRING OUT YOUR PORK
CHOP IT INTO

SMALL CHUNKS AND PLACE IN A LARGE ZIPLOCK BAG
AND EMPTY THE CONTENTS OF THE BLENDER INTO THE BAG WITH THE PORK
TOSS TO COAT THEN PUT THE BAG IN YOUR FRIDGE TO MARINATE FOR

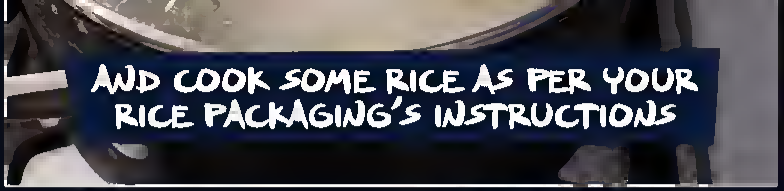
AT LEAST AN HOUR, LONGER IF YOU'VE GOT THE TIME

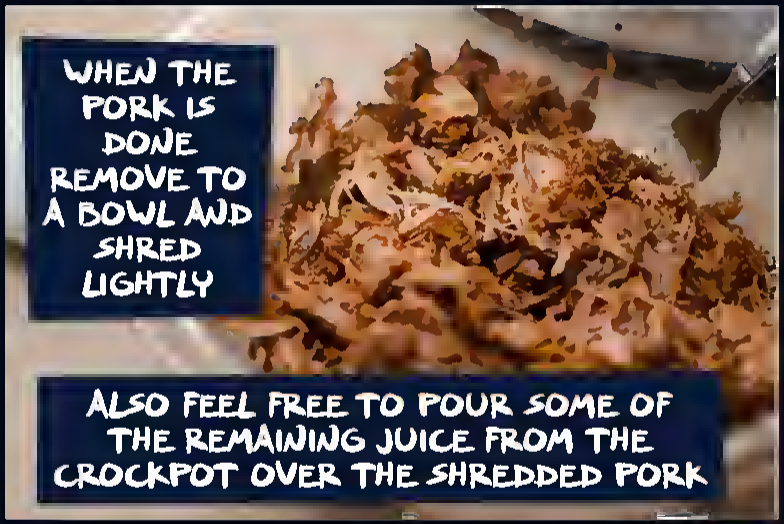
ACHIEVE ORBIT

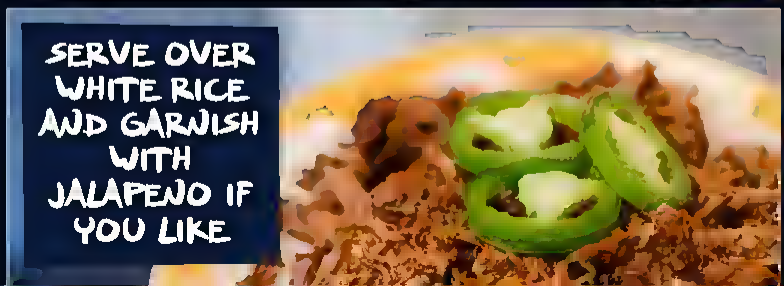

ONCE MARINATED ADD THE CONTENTS OF THE ZIPLOCK TO A CROCKPOT AND

SET TO LOW FOR 6 HOURS

ALTERNATIVELY: LINE A BAKING PAN WITH TIN FOIL, ADD THE MIXTURE TO THE TIN FOIL AND SEAL WELL. THEN COOK 4 HOURS AT 325F (160C)


AND COOK SOME RICE AS PER YOUR RICE PACKAGING'S INSTRUCTIONS


WHEN THE PORK IS DONE REMOVE TO A BOWL AND SHRED LIGHTLY
ALSO FEEL FREE TO POUR SOME OF THE REMAINING JUICE FROM THE CROCKPOT OVER THE SHREDDED PORK


SERVE OVER WHITE RICE AND GARNISH WITH JALAPENO IF YOU LIKE

THE NOTES

- ANNATTO SEEDS AREN'T THE EASIEST THING TO FIND IN MY EXPERIENCE. YOU'LL PROBABLY NEED TO VISIT YOUR LOCAL TIENDA OR ORDER THEM ONLINE AS I DID.

- IF YOU ABSOLUTELY CAN'T FIND THE ANNATTO I'VE HEARD A COMBINATION OF TUMERIC AND PAPRIKA CAN BE A GOOD ALTERNATIVE, BUT I HAVEN'T TRIED IT.

- PUERCO PIBIL IS GREAT FOR TACOS TOO...

- THIS RECIPE IS BASED LOOSELY ON THE ONE FROM ROBERT RODRIGUEZ, HIS "TEN MINUTE COOKING SCHOOL" SEGMENT HAS BEEN SUPRISINGLY INSPIRATIONAL IN MY LEARNING TO COOK OVER THE YEARS.

- THE GAME IN THE SCREENSHOTS IS KERBAL SPACE PROGRAM. I KNOW I'VE USED IT MANY TIMES NOW, BUT THAT'S JUST WHAT I'M PLAYING THESE DAYS...

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

patreon.com/cookingcomically